

restaurant botanica

\$110pp | \$80pp wine pairing

White onion and thyme soup

Glandore 'Elliott' Black Label Semillon, Hunter Valley 2021

Charred asparagus, pickled onion, cashew nut

First Creek 'Small Batch' Rose, Hunter Valley 2021

Wild mushroom risotto, sage, truffle

Scarborough 'Yellow Label' Chardonnay, Hunter Valley 2019

Saffron cauliflower, braised Puy lentils, Jerusalem artichokes

Glandore White Label Gewurztraminer, Hunter Valley 2022

'Snickers' chocolate, peanut, coconut caramel, oat milk sorbet, lemon

Tulloch Muscat 'Limited Release' NV